



President's Message

Karen K. Niemeyer –



November 21, 2010

With thanks to Joe Lee for his gourmet expertise

Gourd-Tasting at the IGS Fall Festival

Members of the Indiana Gourd Society extend their thanks to member Joe Lee for a new experience at the October 30 Fall Festival and Membership Meeting. In the last President's Column, we considered gourds as food sources. I asked members to send me information, recipes, etc., that they had discovered. Soon after publication, Joe e-mailed, "I read with interest your article in the latest Tendril. My answer to the question you posed is yes! I have eaten parts of a gourd since I was a little kid and was given a certain kind of **sushi** to eat! I have cans of the ingredients for making sushi sitting in my pantry and I learned to make this kind of sushi many years ago. The food product...rather ingredients for the **Makizu-**

shi sushi consists of seasoned gourd strips with mushrooms. These items are put together with seasoned white rice...cooked Oriental style...on to a sheet of seaweed and rolled together (seasoned rice with the gourd and mushroom strips) to form a cylinder shaped roll using a small bamboo mat. The roll is then cut, usually in about 6 pieces and stood on end on a small dish. Maybe at our IGS Fall Show I will bring these things to give you or anyone else an idea as to what this is all about. There are many different varieties of sushi and this is just one kind. Thought I would share this with you."

That prompted me to ask how the gourd pieces are marketed, and Joe gave us a wonderful detailed account: The edible gourd strips that I buy are already cooked and come in a can. It's brand name is *Hime*. The product is advertised as *Makizushi-No-Moto*. This product is imported by the *JFC INTERNATIONAL INC.*, a company located in South San Francisco, California. I imagine this product is produced in Japan then shipped into West Coast. I have seen it sold at our local Meijer store but not often and I think I once saw it sold at a local Kroger too! The best

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Baubles, N Bangles



Keep the Spirit Alive

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Fall Festival 2010 & Spring Festival 2011

Thanks to everyone who participated in our Fall Festival!

Hendricks County 4H Fairgrounds was a new location to us this year & what a nice facility it was!

I saw many "newbies" that were very enthusiastic about gourding & appreciate that the Indiana Gourd Society is encouraging & helpful. I thank you all for helping put on a great show!

Looking forward to seeing you all at the State Show @ Hancock County Fairgrounds in 2011!

Emily Wallace, 2nd VP

SPRING FESTIVAL 2011

We are set to have the Spring Festival and Membership Meeting of the Indiana Gourd Society, Inc. at the Morgan County Fairgrounds, just off U. S. 37 about 30 miles South of Indianapolis May 21, 2011. It is in Martinsville.

The building is 90' x 45' with a 28' x 32' attached room for our dining and meeting. I also told them we want use of the kitchen. I forgot to ask about a caterer but know we can find someone. We will be renting the main building for the meeting room and will also have 250 chairs and 30 ea 8 ft tables.

For an additional fee we can have access for three hours on Friday to set up. And, twenty-five camping spaces are available on the fairgrounds for \$20.00 per night with water & electricity included.

Contact: Helen Parker at lparker@scican.net

Later, Helen

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MAKE YOUR GOURD PEARLESCENT INSIDE

If you happen to open a gourd that is filled with soft, fluffy, off-white "cotton," pull the fiber out gently with your hand. There will still be soft remnants clinging to an otherwise nice hard mother of pearl finish. What to do? Very carefully scrape away the soft fibers, and underneath the dullness is hard shiny mother of pearl. In places, it may not be perfectly smooth. It may have been gouged or coming off in layers, still pretty, but a looking a bit fly-away and imperfect.

Mix one part Elmer's glue to two parts water, and paint the inside with a foam brush. Doing so will put a hard finish on the softer white parts, tacking them down so they are not prone to further damage. The glue mixture will dry clear and shiny just like the "good" mother of pearl with no discoloration, and now you have a true gem on your hands.

Note: I cut open about fourteen of these this year. Had seen the mother of pearl before on rare occasions but never a gourd filled with the soft cottony fiber.

Mary Gayle Van Ingen , Milwaukie, Oregon

(Continued from page 1)

place to find it is at a market that sells Oriental and other "world foods" like **Saraga**. This local business has a large store on the West side of Indianapolis and a smaller branch on the south side at Madison and Stop 11. There is supposed to be another Oriental food store somewhere in the Castleton Shopping Mall area but I haven't been to that one yet. I believe you can also get these edible gourd strips in the dried form. It would be found in the Oriental Stores on a shelf in bundle form. I once knew the Japanese name for it but haven't been able to remember what it is. I once received an email from a classmate of mine (she was then living on the island of Hawaii) who told me in her message that she was in the process of cooking those strips which were going to be used as part of the ingredients of making sushi. (That was before she got on the computer to answer my email.)

Westerners...including Americans... often refer to sushi as being raw fish. This is a mistaken notion and not what it is. Sushi's basic ingredient is flavored rice with many different kinds of toppings (what you can put on it) or wrappings. A raw, choice, slice of tuna fish is one of them. The black, dried, seaweed (variety that I like) wrapped around the flavored rice is just one of many varieties. There is one variety that has fried scrambled egg (very thin layer) wrapped around the flavored rice. There are more than a dozen different kinds/varieties of sushi. The raw fish dish eaten by Orientals and many non-Orientals as well, is called *sashimi*. It is usually a choice portion of the yellow fin tuna and is usually very high priced. (I eat and enjoy sashimi but I stick to the cheaper variety of tuna.)

I think I got carried away on this one but thought I would try to be informative. I plan on putting some sushi (the variety I usually make) together and bringing it to the gourd event at Danville. So you (and anyone else) will know it is authentic and might take a bite and see what it tastes like. I must warn you that it will not be possible to taste the gourd because the liquid it is cooked in will change the individual tastes of all the other ingredients.”

Joe did indeed bring a container of sushi to the meeting and many of us enjoyed a sample. The seasoned white rice was wrapped in seaweed and around strips of gourd that had been marinated in sugar, vinegar, and, surely, soy sauce. We thought it quite tasty and thank Joe immensely for sharing his wisdom and increasing ours! One just never knows what one will learn at an Indiana Gourd Society event, but there is a given: one will definitely learn something new!

The Garfield Park Autumn Art Fair is now history and IGS members Diane Werblo and Mac McCrary are to be complimented on a very special event—intellectually, artistically, and gastronomically. Emily Wallace again created a

(Continued on page 10)

WELCOME TO GREENFIELD!!
19TH ANNUAL STATE SHOW – APRIL 2011
Update of special events
to make your visit to our community even more enjoyable.

SPRING FESTIVAL PARTNERS

- Creative Arts & Event Center will have a special gallery exhibit of Gourd Art and run a film about artists Jim and Jane Story. They will also ask the 13 artists in residence to have their studios open that weekend.
- Hancock County Harvest Council Farmers Market will take place on Saturday, April 2 also at the Fairgrounds
 - Hancock County Master Gardeners Assn. will have an information table in your exhibit hall
 - Hancock County Library will conduct both children and adult Gourd Art workshops on March 19, 2011
- Riley Home & Museum will conduct a Gourd Painting Project on April 2 at their site in downtown Greenfield. They will also be open extra hours for our Gourd visitors.

www.visithancockcounty.com
For visitor / tourism information, call Jean Howell 317-448-8193



*Joyce Dankowski
221 Gingerbrook Lane
Bartlett, Illinois 60103*

*630-830-4546
630-830-4557 fax
lady_jd@att.net email*

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Long Time JGS Member Passed

The following is reprinted from an article in The Chronicle-Tribune (Marion, IN), September 3, 2010, page A2 by Jim Garringer (director of print communications and media relations at Taylor University), with permission of author.

Cuban expatriates, beloved friends

For the last 50 years, Herland and Agnes Tabares observed each New Year's Day in the quiet of their home, renewing a promise they made to each other when they were young. The promise was that the coming year would be the one during which they could finally return to their homeland of Cuba.

The two had fled for their lives from Cuba in 1961 after the disastrous Bay of Pigs invasion's failure. Before that day, both had been educators with promising futures. They had started their family and had a small child - a daughter named Maria. But that was their public persona. Behind the scenes, both desperately wanted to see the regime of Fidel Castro come to an end.

To that end, Herland was a cell leader. His job was to lead a group of his fellow countrymen in revolt against Fidel Castro's communist government once the landing had taken place and a beachhead established. As it turned out, Herland's background was education, not war planning.

When promised air support from the United States fizzled, the landing parties at the Bay of Pigs were routed. The Tabares' involvement in the plan that, if successful would have reclaimed the republic and reestablished the constitution, was now a certain death sentence if they were captured. So they split up. Herland went in one direction and Agnes and Maria went in another.

It would be three agonizing months before the young family was reunited. In the meantime, their home was ransacked by soldiers searching for Herland. Each trembled every time the phone rang or a knock on the door was heard. And each wondered if the other had been captured and what he or she must be enduring even now.

Agnes, who never seemed to have anything bad to say about anyone, had held Castro in low esteem dating back to their days as youth in prep school. "He was a troublemaker," she once said. While attitudes toward Castro in the United States have softened with the passage of time, the Tabareses never forgot the dissolution of the constitution, the loss of their homes and careers, and the terror of their flight as fugitives.

When they reunited, it was at the airport where Agnes had used an assumed name to purchase airline tickets out of the country. Even then, they had to bribe a ticket agent to let their daughter onto the plane. As they nervously waited for takeoff, soldiers boarded the plane and headed straight for the Tabares' seats — and then arrested a man seated immediately in front of them.

From the moment their homeland dropped away from underneath their aircraft, the Tabareses held onto the hope they could one day return to Cuba. The two arrived in the United States with nothing but their clothes and their daughter, but eventually made their way to New Castle, where they began to put their lives back together.

About 20 years ago, I met Herland and Agnes when they began attending our church in Muncie. Their sweet disposition belied the heartache the two expatriates had endured throughout most of their adult lives. They spoke with thick Spanish accents, a result of their decision to speak to each other in their native tongue. After all, they would need to speak Spanish when they returned home.

But the years continued and, as it happens with many married couples, the Tabareses grew old together. When Agnes' health began to decline, they moved to a retirement center near the home of their daughter in Greenwood. Two weeks ago, I finally got to meet Maria for the first time — and also see Herland again — at Agnes' calling hours.

The Tabareses lived happily ever after for nearly 68 years. Although Agnes' suffered from Alzheimer's disease, she could still, with some prompting, remember her visitors. The two possessed a deep Christian faith that remained unshaken through the twists their lives had taken.

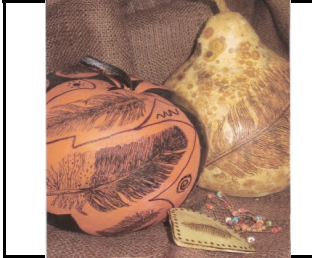
Herland returned to church last weekend. For the first time, he was alone as he entered the sanctuary. He tentatively wandered past the pew he and Agnes shared for so many years, until he was quickly embraced by several of his hundreds of friends there.

Agnes never returned to Cuba, but she did go to the home her heart longed for all of her life. It seems sometimes that the promise of Heaven gets a little sweeter every day.

Indiana Gourd Society, Inc., 2011 Show Workshops - Added Items

Workshops Listed By Day - In Numerical Order

WE HAVE ADDED THESE FOUR NEW WORKSHOPS FROM MEMBER REQUESTS



FR31 Friday, April 01 9:00 AM -12:00 Noon Bonnie Cox Cost \$45	Feather Designs Number of Students: Min 1 Max 15 Level: All <u>Supplies needed:</u> For woodburning bring a variable temp. control unit
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SA32 Saturday, April 02 9:00 AM-12:00 Noon Frank & Joyce Brady Cost \$50	Tenerife Weaving Number of Students: Min 1 Max 6 Level: All <u>Supplies needed:</u> All furnished.
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SA33 Saturday, April 02 2:00 PM -6:00 PM Bonnie Adams Cost \$55	Carved Flowers Number of Students: Min 1 Max 12 Level: All Supplies needed: Dust masks, rotary tool with small & large sanding drums, ball type carving tip. Students will need to bring at least 3 gourd tops to work on. A
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SU34 Sunday, April 03 10:00 AM -1:00 PM Marilyn Brames Cost \$45	Necklace On Demand Number of Students: Min 1 Max 12 Level: All Supplies needed: Small washcloth to put beads on to keep them from rolling.
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SPRING SHOW UPDATE

We were on schedule to pass out our 2011 Show Books at the Fall Festival. Hopefully all IGS members who attended walked away with their copy and are busy planning on what they are going to do to fill up all of our Competition Tables at the show in April.

Everything for the show is progressing—behind the

scenes—signing of contracts, making arrangements for tables, chairs, heat, lighting, setup, and food vendors. We will be stretched across two buildings this year and hopefully that will work well with additional workshops.

We also are making arrangements for our usual Saturday evening meal, this year at the nearby Ponderosa Steakhouse. Remember to make your jewelry, masks, and hats for the after dinner contest. And there will be door prizes

2010 State Show - Auctions

VENDORS AND TEACHERS

AND ALL IGS MEMBERS!

THIS IS A WELCOME TO THE IGS STATE SHOW AUCTION BLOCK!

We, again this year will be holding a live auction on Saturday at 1:00 p.m. and also Sunday at 1:00 p.m. at the stage area in the main hall. It has been customary for vendors and teachers to make donation to our auction and hope you will continue this tradition.

We also need donations from our membership as in the past. The proceeds from the auction help to offset the show expense and make the Indiana Gourd Show the best it can be plus we have a great time.

Donations can be useful, whimsical, decorative or artistic in nature. Gourd related items may be used in growing, cleaning,

coloring, weaving, burning, sculpting, embellishing and preserving gourds. There is a wide list to choose from. These items get displayed with your name so you get the recognition for the donation.

You will need to have you donation to the auction area either on Friday evening or no later than 11:15 a.m. Saturday so they may be organized between the two days. Be sure they are marked with your name as we want to recognize you during the auction.

The Indiana Gourd Society wishes to thank you for your donation and continued support of our show. THANNNNNNKS a bunch.

Standing in for Rich and Brenda Rodriguez, is

Guy Shutt, I will be back doing the auction. Come join us for a whole lot of fun and good times. Be sure to get your bid number early each day.

For questions contact me @

Ph. 219-474-5091 or e-mail gshutt@ffni.com

IGS members were glad to see Herland Tabares at the Oct. 30 fall meeting. We all give Herland our condolences for his late wife Agnes.

We also hope to see more of Herland in our upcoming IGS events or events where IGS has a presence.

Dallas' efforts at archiving all of our IGS "stuff" paid off in a look at some past work by a gourd artist.. Dallas took the photo, manipulated it, made a very nice frame for it and incorporated some text to make everyone a "Happy Thanksgiving" graphic . Even though this version of the graphic may be too late I thought it was worth including to show that ingenuity is alive, and that someone can manipulate graphics as good as others may manipulate gourds! We hope you all had a great Holiday with family and friends.

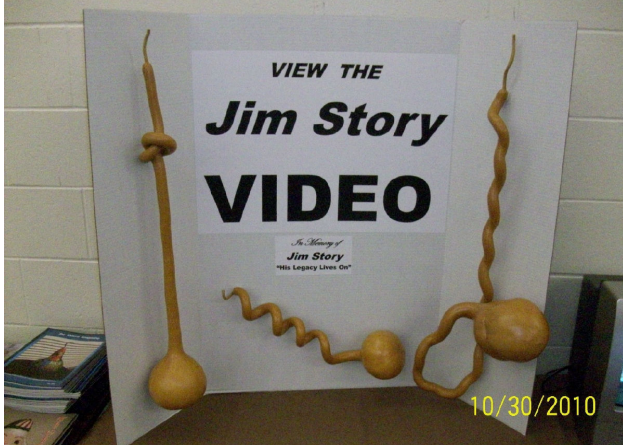


2010 Fall Festival Photos

With a huge THANKS to our many vendors who participate we can always count on a great show whether it is a one, two, or three day event. The IGS truly gives thanks and credit to you all for helping make our events successful.



The Other Half of the Story—Jim & Jane Story



President's Message - cont'

(Continued from page 3)

display that causes the IGS artists swell with pride, and art by Emily, Bob and Emily Dillard, Bill Freihofer, Ron Pressel and Alice Pawlowski filled the booth for the Nov 20-21 fair. Sales were good on Saturday, but we all agreed that next year we shall include more artistic Christmas ornaments—those little gems by Emily D. sold out early. Once again Diane did the cooking and Marian Sinclair volunteered to help with serving; IGS was well represented. The knotted dipper gourd is always a drawing card, and this year I was green cleaning my first-ever spinner gourd crop. That prompted several questions, and by the second day we brought in Bob Dillard's minisaw in order to more easily explain how he effects his spiral cut gourds. After the first day a mother who had stopped with her teen-age daughter sent me an e-mail query about preparing egg gourds for student use next April. During the art fair we also managed to accumulate the dried spinner gourds (thanks, Emily W.) re-

quested by a Pine Village Elementary teacher whose fifth grade uses them for a business/economics project. We expect to see many of our booth visitors at the April state show.

It has been great fun to mix fresh and dried gourds on the library tables and on window sills at the Thorntown Public Library. The library's Sugar Creek Gourd Patch gained a new member at its Nov. 18 meeting: my neighbor came to learn what to do with all of the gourds she collects on her side of my privacy fence when my vines take themselves up and over into her yard! Thank goodness the spinners produce enough to share freely!!

The pressure is now on—all of those gourds you were going to make for Christmas gifts? Time to get them finished. You know the routine...one finger pointing out, but four pointing at oneself!!

Happy Holidays and Happy Gourding!

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AGS Class for Judge Certification

If you are interested in becoming an AGS Certified Gourd Show Judge, please contact Ruth Moorhead (ruthigs@yahoo.com or 765-674-8088).

We are planning to conduct an AGS judging certification class on one of the later Saturdays in February [ed note -- I'll have a better date once we know the library schedule] at the Thorntown Library.

We anticipate the class will be from 12-noon-5pm with a pitch-in lunch. The cost is approximately \$10 for AGS materials. You do not have to be a member of IGS, but you MUST be a member of AGS to attend this course.

Ruth Moorhead

IMPORTANT UPCOMING EVENTS IN LATE 2010 / EARLY 2011 MARK YOUR CALENDARS! WATCH THE WEB SITE FOR EVENTS

Make sure to watch for dates of upcoming events early in 2011. Some of the events and some of the known dates follow:

Seed Harvesting Day 17 Dec 2010

Invitees only on above event!

Seed Packaging day mid-FEB

AGS Class for Judge Certification midFEB

Indianapolis Flower & Garden Show
Mar 3, 4, & 5, 2011

IGS State Show Apr 1, 2, & 3 2011

Spring Festival May 21, 2011

Gourd Happenings In Our Gourdeous World

February 4-6, 2011, Wuertz Gourd Festival

City/Town: Casa Grande, AZ, Pinal County Fairgrounds
Wuertz Farms 'The Running of the Gourds' Gourd Festival

Feb 12-14, 2011 The Illinois Gourd Society- Southern Regional Chapter folks are planning a regional event with The Midwestern Herb and Garden Show inside Times Square Mall, at Mount Vernon, IL

February 25-27, 2011, 13th Annual Florida Gourd Show

City/Town: East Palatka, FL, Putman County Fairgrounds
Website: <http://www.flgourdsoc.org>

We have some of the best classes and instructors come to this event. It is a great time had by all. Come and enter your gourds for competition and take some exciting classes. Plus the friendship is amazing. The vendors will be there ready and willing to sell you just exacting what you are looking for. And the AUCTIONS are the best ever.

Feb 26-27, 2011 New Mexico Gourd Society - Celebration of Gourds Gourd Festival for 2011!

Check Website for info! <http://www.newmexicogourdsociety.org/>
Contact Jan Ward at 505-892-0124

Indiana Gourd Society - State Show

April 1/2/3, 2011 - Hancock County Fairgrounds, 620 N. Apple St., Greenfield, IN 46140

Admission: \$6 for entire weekend, open to public
Large gourd competition, Vendors, IGS Gourd store, Gourd Seeds Demonstrations, kids booth, Auction Saturday and Sunday - For additional info: Jim Ballard, e-mail:

jebgourd1009@msn.com

[An IGS Sponsored Event]

Apr 17-18, 2011 The 3rd Annual Tennessee Volunteer Gourd Society Home Grown & Hand Made Gourd Festival will be held at the Bledsoe Community Complex Center, 234 Allen P. Deakins Road, Pikeville, TN 37367. Vendors, Demonstrations, Workshops, Music and Kids Activities. -

The **SPRING FESTIVAL** is set for the Morgan County Fairgrounds, Martinsville, IN on May 21, 2011 (just off S/R 37 about 30 miles south of Indy). 9:00AM to 3:00PM Membership Meeting 3:30 PM.
- A 90 ft X 45 ft show room & a side meeting room. Food S/B available. 25 camp sites. Possible set-up on Friday, 20 May.

Contact: Helen Parker, lparker@scican.net

[An IGS Sponsored Event]

Not an event, but, if you have gourd related questions check out this link on the Web—it may help answer more questions than you thought to ask.
<http://www.americangourdsociety.org/bulletin/experts.html>

THE TENDRIL
P.O. BOX 822
MARION, IN 46952

INDIANA GOURD SOCIETY, INC.

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**NEW submissions due January 15, 2011
for the next Tendril Issue!**

**ADS ARE TO BE PREPAID. AD
SUBMISSIONS MUST BE IN
JPEG FORMAT.**

All submissions welcome! **ARTI-
CLES MUST BE IN MS WORD
OR RTF FORMAT.**

Send as an attachment to your eMail
or mail your submissions to the above
address. Please send us your pictures,
stories, tutorials, and anything else

gourd related plus your suggestions
for improving or inclusion in The Ten-
dril.

**CHECK EXPIRATION DATE
ABOVE YOUR ADDRESS! THIS
MAY BE YOUR LAST ISSUE**

IGS Advertising Rates

2" Column \$10	
1/4 page \$15	1/2 PAGE \$30
1/3 page \$22.50	Full page \$60

IGS Executive Board

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2010 Fall Festival Photos



Never doubt Hoosier Patriotism



Big bird's cousin Gourd Bird visited!



WOW! Best of the Best!



BASICS: Build A Gourd Arbor



BASICS: Gourd Manipulation



BASICS: Green Cleaning



The new "monster" octagon surrounded by all things IGS – Ways & Means, Seeds, Edu. Articles, and Membership attracted both customers and comments.



Just inside the doorway to the show was our Information and Membership information along with our State Show booklets for members to pick up.

2010 Fall Festival Photos



Just "Tweeting" my friends!



Really, get that light & camera outta here!



OH! I just can't wait!



Are these under the hen?!



First Rule! Don't cut the thumb or fingers!



Who said \$50.00?



Designs in the Round!



Picture this! Halloween walking by the old graveyard with spooky tree and an un-seem owl hooting at you!



More designs in the round!